

MARTIN RAY
WINERY
2007

*Cabernet
Sauvignon*

NAPA, MENDOCINO
& SONOMA COUNTIES

TECHNICAL NOTES

VARIETAL

80% Cabernet Sauvignon
13% Merlot
7% Cabernet Franc

RELEASE DATES

November 2009

BRIX AT HARVEST

25.8%

ALCOHOL

14.4%

TOTAL ACIDITY

0.56

PH

3.68

MARTIN RAY
WINERY

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Great wine lights a fire in the soul.
—MARTIN RAY

THE VINEYARDS The grapes for our 2007 Martin Ray Napa-Mendocino-Sonoma Counties Cabernet Sauvignon are a superb blend of grapes grown in three distinguished appellations: Napa Valley, Mendocino County and Sonoma County. The Napa Valley component is comprised of vineyards from Oak Knoll, Diamond Mountain District and Stags Leap district, where high elevations and volcanic soils result in small, intense berries. The ridge top vineyards in Mendocino County, which are exposed to the maritime influences of the Pacific Ocean, produce grapes with rich color and flavors. The balance comes from vineyards in the Alexander Valley, Sonoma Mountain and Sonoma Valley appellations of Sonoma County, where distinctive flavors and varietal characteristics are influenced by unique soil compositions.

VINTAGE NOTES The 2007 harvest was a week or so earlier this year, but fairly quick, compact and with lower crop yields. Early winter rainfall led to an even growing season with moderate weather conditions throughout the year. Although crop size was down, we harvested beautiful fruit which will produce wines with great intensity.

WINEMAKER'S NOTES Our 2007 Cabernet Sauvignon, aged for twenty-four months in French oak barrels, begins with ever-changing aromas, characteristic of mountain fruit. Ripe plum and lush vanilla overtones back aromatics thick with exotic spice and black currant fruit. This opulent palate is reminiscent of classic Martin Ray Cabernet Sauvignon. This bright and robust wine with superb balance and structure is full of lush plum and cherry flavors, layered with vanilla oak that extend into an elegant finish.

FOOD AND WINE PAIRING Pair our Cabernet Sauvignon with a dish of roasted rack of lamb topped with fresh mint and Dijon mustard or your favorite cut of steak.